



*Discover Otago's
most iconic venue*

CARDRONA HOTEL WEDDING PACK 2022/23 SEASON

*Congratulations
on your
engagement*

If you're thinking of a Central Otago wedding then consider the Cardrona Hotel as your venue. Offering breath-taking scenery, a relaxed and charming atmosphere and superb high-country hospitality, the Cardrona Hotel is the perfect venue for an extraordinary wedding.

Situated on the spectacular Crown Range road between Queenstown and Wanaka, the hotel provides the chance for a garden or church ceremony, unrivalled photo locations and a range of reception packages to suit all budgets. With the ability to have your entire day in one place you can save on travel, simplify logistics and relax knowing your guests can kick back and have a great time!

While the hotel caters for weddings of all sizes, the information in this pack is intended for weddings larger than 40 people. If you're having a smaller event please contact us for a customised package.

The restaurant can seat up to 80 guests, or up to 250 guests for a cocktail-style reception. For an additional charge of 10% of your venue fee, a marquee can also be erected on the lawn providing seated dining for up to 170 people (marquee hire is additional).

Exclusive venue hire gives you and your guests exclusive use of the hotel, restaurant, bar and grounds from 3pm on the day of the wedding until 8am the following morning, with the bar licensed to operate until 2am. The venue hire rate depends on the season, POA.

Included in the venue hire are:

- 17 comfortable ensuite hotel rooms, saving you and your guests travel to and from the venue. These rooms can sleep up to 44 people
- An intimate and character-filled venue that requires minimal decoration
- All your tables, cutlery, crockery and glassware (unless using a marquee)
- A dedicated functions manager to oversee your big day, ensuring it all runs smoothly
- Exclusive use of the restaurant until 10am the following morning for a post-wedding breakfast

Our experienced functions manager, team of qualified chefs, and superb front-of-house staff will work with you to create a truly memorable day.

For a personalised quote, to make an appointment to have a look around, or to simply have a chat, please call us on 03 443 8153 or email functions@cardronahotel.co.nz. If you decide to make a booking we'll send you a wedding confirmation pack containing our terms and conditions, a contract, a list of recommended local suppliers and our room layout.

*the
Ceremony*



*A garden or
church
ceremony*

Exchange vows in our stunning gardens, inside the iconic hotel or in Cardrona's historic church (only suitable for smaller weddings). Whichever location you choose, we'll create a beautiful and unique setting for your formalities.

We generally recommend a 4pm ceremony in the hotel grounds to allow time for the final touches after the general public have left at 3pm. If you have your heart set on an earlier ceremony, for an extra charge we can close the premises early to accommodate this.

The Cardrona church is suitable for weddings of up to 40 people and is operated separately from the hotel. For more information on holding your ceremony at the church please contact Martin Curtis on 03 443 8152.

Hotel ceremony locations include:

- Exclusive use of the ceremony location
- Pew seating
- Registry wine barrel (hotel & garden)
- Sound system for aisle music (we do recommend hiring a bluetooth system with microphones for speeches)
- Outdoor fire (hotel & garden)
- Drinks service (hotel & garden)
- Inside wet weather option. We like to plan for this contingency early on to ensure that should it rain, your ceremony will still be intimate and magical and run smoothly. In the event of bad weather we would clear out all furniture from our middle bar, and your ceremony would take place in a candlelit room in front of the open fire.





*the
Reception*

A memorable reception

Once the formalities are done, you and your guests will be able to relax in the hotel gardens and enjoy our renowned high-country hospitality.

A band in the garden adds a wonderful atmosphere to this part of the day, or alternatively you can use our bar stereo system indoors and out. We have ample space in the garden for lawn games, a photo booth or any other entertainment you have lined up for your guests.

Tables, chairs, crockery, cutlery and glassware are also included. Candles (\$3 each), linen napkins (\$1.50 each), tablecloths (\$10 each) and hessian table runners (\$10 each) can be arranged. We also have a selection of vintage props and decorative items available to hire on request.

Our team in the kitchen, led by award-winning Head Chef Angela Cook, will create an excellent selection of dishes to best compliment your day. In the following section you will find our various menus which cater for all reception formats. Choose from one of the following packages:

- **Walk and Fork**
2 x cold canapés, 3 x warm canapés, 4 x walk & fork dishes, 2 x sweet canapés
- **French Family**
Bread and butter, 2 x shared mains, 3 x sides / salads,
3 x sweet canapé or 1 plated dessert
- **Set Menu One**
3 canapés, breads and butter, set entrée, set main, wedding cake plated as dessert
- **Set Menu Two**
4 x canapés, breads and butter, set entrée, set main, set dessert.

After dinner, our middle bar area transforms into an intimate dancefloor with plenty of space for a band if required. We are licensed until 2am meaning your guests can party into the small hours!



*A selection
of canapes*
\$5 ea.

Warm

- Lamb kofta / red pepper reduction / grigio dressing (v)
- Coconut crusted prawns with chilli lemon dipping sauce (gf)
- Mushroom, and taleggio arancini / black garlic aioli (v)
- Corn and coconut fritters / avocado / roquette (gf, v)
- Fried haloumi / local honey (gf, v)
- Wagyu cheese burger slider
- Duck ragu doughnut / cherry mostarda (gf)
- Crayfish taco, sweet corn, aioli
- Satay chicken skewer / peanut sambal / coriander (gf)

Cold

- Hot smoked salmon mousse / fennel cracker
- Open steak sanga - rare roast beef / chimmichurri / toasted baguette
- Rice paper rolls / vegetables / cashews / vermicelli noodles (gf)
- Whitestone blue cheese / pickled beetroot / quince crostini (v)
- Prosciutto wrapped peaches / a maple glaze* (gf)
- Confit pork belly / apple gel / chilli glaze / pork floss (gf)
- Tuna, tapioca cracker, basil avocado, pineapple & coconut (gf)
- Apricot and garlic panisse / za'atar / fragrant herbs (vegan)
- Szechuan peppered beef tenderloin / wasabi mayo / watercress (gf)
- Thai-style eggplant / mint and lime leaf (vegan)

**dependent on the seasonal availability of fresh produce*



*'Walk and
fork'
(priced depending
on selection)*

These dishes are served in individual bowls and designed for a cocktail-style function. 'Walk & Fork' provides guests with a more substantial meal than traditional canapés. Choose 3-5:

Beef fillet / cauliflower cheese / spring rolls / caramelised shallot / red wine jus \$16

Beef bourguignon / cheesy aligot mash / parsnip crisp \$15

Beef short rib ravioli / horseradish foam / gremolata \$16

House hot-smoked salmon / fennel risotto / tempura fennel / lemon marscapone \$16

Teriyaki salmon / pickled bean sprouts / black rice / Asian salad \$16

BBQ'd blue cod / potato straw / gribiche / lemon \$15

Chargrilled lamb rump / couscous salad / carrot puree / eggplant kasundi \$16

Oven roasted chicken thigh / corn puree / mojo rojo / popcorn (gf) \$14

Pulled chicken / pickled mushroom / crispy ginger / lychee (gf) \$14

Twice-cooked pork belly / papaya salad / nuoc cham / coriander and crispy shallots \$14 (gf)

Confit pork belly / ham and bechamel croquette / seeded mustard / pickled red cabbage \$15

Panzanella salad / tomato / stracciatella / watermelon / sourdough crostini / basil / bloody mary dressing \$14 (v)

House-made gnocchi / shallot / spinach / blue cheese / hazlenut \$15

Spiced eggplant / garlic labneh / dukkah / pomegranate molasses dressing \$12



*French
family feast*
\$85 p.p.

All food served on platters to the table.

Mains (choose two)

Slow braised beef cheek / soft polenta / gremolata / charred onion
Beef wellington / pinot jus / potato puree / wood roasted mushroom
Slow roasted lamb shoulder / minted salsa verde
Porchetta / romano gnocchi / mustard sage butter
Roasted free range chicken / charred corn / chimichurri
Market fish / peperonata / caper dressing / potato straw
Mushroom gnocchi / truffle cream / basil & roquette, potato crisp
pickled walnuts (v)

Sides (choose three)

Roasted carrot / sherry caramel / Meredith feta / almonds
Potatoes / oyster sauce / vietnamese mint / toasted peanut
Mac 'n cheese / bone marrow
Duck fat roasted potato / rosemary salt
Farinata fries / parmigiano / truffle aioli
Roquette / caramelised walnut / pear / shaved parmesan
Roasted beetroot / tomato / Whitestone blue / candied cashew
Seasonal citrus / fennel / pear / celery / feta
Assorted leaves / sprouts / herbs / chardonnay and honey vinaigrette
Freekah / roasted eggplant / mint / almond / cashew cream
Cauliflower couscous / cranberries / almond / fresh herbs / lemon tahini
dressing
Courgette / corn / tomato / pinenut / preserved lemon / paprika dressing
Tamari roasted butternut, sunflower seeds / horseradish / charred broccoli /
anchovy butter / salsa verde
Burrata beets / salted pear / olive oil / white balsamic

Dessert

Sweet canapes or plated dessert (see 'Crown Range' menu)



*The Crown
Range
set menu
\$15pp.*

Starter (guests choose one from a selection of two)

Chicken liver parfait / red onion and pomegranate molasses
relish / toasted brioche

Venison carpaccio / horseradish foam / parmesan crisp / shiso / smoked yolk

Szechuan spiced pork belly / peanut and lime dressing / pineapple & chilli jam /
iceberg / coriander

Fried potato / smoked yolk / chives

Rabbit rilette / Otago stonefruit / toast

Semolina crumpet / salmon gravlax / tarragon mayo

Salt-roasted beetroot / Meredith goat feta / fig / hazlenut

Smoked Kahawai / scotch egg / watercress ailoi / baby gem

Sweetcorn pannacotta / maple candied bacon / truffle popcorn / apple
drizzle / edible soil

Stracciatella / capsicum / basil oil / pinenut

Main (guests choose one from a selection of three)

Herbed crust beef fillet / truffle mash / wood flat mushroom / sauce Bordelaise

Lamb rump stuffed with sherry raisins, spinach, capsicum and fontina, caramelised
parsnip puree, madeira jus

Market fish / new potato / olive & tomato salsa / red pepper coulis

Mt Cook salmon / fennel and lemon risotto / champagne butter

Pan-seared duck breast / beetroot gratin / celeriac / mandarin gel

Venison loin / smoked kumara / charred onions / boysenberry gel

Mushroom gnocchi / truffle cream / basil & roquette / potato crisp /
pickled walnuts

Mixed selection of seasonal green vegetables with lemon and
parsley butter served to the table.

More vegetarian options available on request.

Please see next page for dessert selection



*The Crown
Range
desserts*

Dessert - Petit Fours Selection (choose three)

Glamingtons - vanilla sponge soaked in panna cotta /
berry compote / coconut

Whipped banoffee cheesecake / demerera sugar

Tiny lemon tarts / torched meringue

Jaffa macarons / bitter chocolate / orange ganache

Chocolate profiteroles / tiramisu cream

Pecan pie / maple mousse / salted caramel

Liquorice, raspberry and dark chocolate rocky road

Plated Desserts (guests choose one from a selection of two)

Lemon posset / rhubarb compôte / beignet

Negroni cheesecake / hazlenut crumb

Peanut butter parfait / chocolate mousse / berry gel / pretzel crumb

Basil panna cotta / balsamic strawberries / black pepper tuille

Baklava pie / blood orange curd / pistachio baklava / filo /
Rose Rabbit liqueur



Wedding wine list

Our wine list is subject to change due to availability.

House Wines	Bottle	Tap Beer	12oz	Handle
Amisfield Sauvignon Blanc	\$45	Speight's Gold Medal	\$8	\$10
Lake Hayes Pinot Gris	\$45	Cardrona Ale	\$8	\$10
Trinity Hill Chardonnay	\$45	Panhead APA	\$9	\$12
Amisfield Rose (seasonal)	\$55	Emersons Pilsner	\$9	\$12
Cardrona Pinot Noir	\$45	Guinness	\$10	\$12
Maude Pinot Noir	\$65	Hazed and Confused	\$9	\$12
Te Mata Estate Merlot Cabernet	\$45	Ground Up Crag Dog	\$9	\$12
Trinity Hill Syrah	\$45	Mac's Cider	\$8	\$10
Champagne	Bottle	Note:		
Moët & Chandon	\$110	We also have all the usuals by the bottle and a selection of bottled craft beers available - please enquire.		
Veuve Clicquot	\$140			
Method Traditionelle	Bottle	There are also many additional wines not listed here in our extensive wine cellar so if you're after something special please enquire.		
Amisfield Arcadia	\$60	As we are a fully licensed pub we don't allow you to bring in your own wine, however if there is something in particular you would like to pour on the night then please let us know as we may be able to source this for you.		
Quartz Reef	\$60			
Lindauer Special Reserve	\$40			
Prosecco (Italy)	\$40			
Maude Brut NV	\$60			



Hotel accommodation

There are 17 spacious ensuite hotel rooms available for guest accommodation the night of the wedding. These are included as part of the venue hire for the wedding night, and may be booked for additional nights either side of the wedding, at a discounted rate. Please enquire about these when planning your day.

Our rooms are a mix of double and twin rooms, with three family rooms available, providing accommodation for 44 guests. All rooms include Sky TV, tea and coffee making facilities and unlimited WiFi. You will also have exclusive use of the dining room until 10am the following morning for a group breakfast if required.

We also have two modern 3 bedroom villas adjacent to the hotel, (sleeping 6 guests in each) available to rent, please enquire for more information.

If additional accommodation is needed, we are happy to source nearby accommodation in Cardrona Valley. Alternatively, guests may choose to stay in Wanaka, which is only a 20 minute drive from Cardrona.

For further information, or to make an appointment to have a look around, please phone or email us.

Phone: 03 443 8153

Email: functions@cardronahotel.co.nz

www.cardronahotel.co.nz

